



KERMIT LYNCH
WINE MERCHANT

1605 SAN PABLO AVE.
BERKELEY, CA 94702-1317
510 • 524-1524
FAX 510 • 528-7026
WWW.KERMITLYNCH.COM

PRESORTED
FIRST-CLASS MAIL
U.S. POSTAGE
PAID
SAN FRANCISCO, CA
PERMIT NO. 11882

RETURN SERVICE REQUESTED

- TAKE A DETOUR
- OYSTER BLISS XX
- SOUTHERN COMFORT
- SPOTLIGHT ON VALUE

OPEN • TUESDAY–SATURDAY 11 A.M. TO 6 P.M. CLOSED • SUNDAY & MONDAY

APRIL 2011



OYSTER BLISS XX

ONE OF THE HIGHLIGHTS of every Oyster Bliss is the staff's pre-Bliss tasting to determine which wines are suitable for the actual event. After closing down the shop, Tom Worthington from Monterey Fish Market brings a couple bushels of oysters and we grab every wine we think might pair best with them. There are long moments of sloshing and slurping as we go from oyster to wine and back again. Then we select our favorites. It is grueling work, but we have our clients' best interests at heart, because Oyster Bliss is a celebration dedicated to the consumption of some of the freshest oysters this side of the Chesapeake Bay. The dynamic duo of Monterey Fish Market and Chris Lee will be shucking oysters and grilling sausages for your gastronomic pleasure. We'll provide the crisp and minerally wines that seem to have been designed to go with them. The finger-snapping music you'll hear might even lead you to do some dancing. Heaven forbid!

We will fill our parking lot with tents, tables, and chairs, and hopefully, spring will be in its fullest glory. Don't forget—Oyster Bliss is an eagerly anticipated event, and once in a while we have sold out of oysters earlier than planned. Be prepared! Note the date.

SATURDAY, APRIL 16, 11 A.M. TO 4 P.M.

This event is presented by Café Fanny.

—PRE-ARRIVAL OFFER—

2009 **DOMAINE DU
VIEUX TÉLÉGRAPHE**



PERHAPS THEY SHOULD change their name to Masterpiece Theater. When you think of all the superb vintages served up by Henri Brunier and now his two talented sons, Daniel and Frédéric—well, it is a performance difficult to match.

The 2009 reminds me of their awesome 1983 because of its wild, animal side, its density and rusticity. You've tasted noble rot. Here is noble rusticity, yet somehow it also shows a lot of charm. The nose is a banquet of black fruits, chocolate, and a kirsch-like note. That firm backbone in the depths of the wine is a gift to us from their stony vineyard, La Crau. The big tannic presence doesn't dry one's palate at all—no, it is sumptuous—the tannin just seems to sink into the taste buds. There is majesty to it—it is imposing.

And personally, I look forward to the days when I'll be serving a one-two punch—the 2009 Pallières followed by this 2009 Vieux Télégraphe.

\$780 PER CASE FIFTHS

*Also available in tenths, magnums, jeroboams,
methuselahs, and salmanazars*

*Pre-arrival terms: Half-payment due with order,
balance due upon arrival.*



SPRING SAMPLER

by Mark Congero

SPRING. JUST THE MENTION of the word makes me think of lamb. So, let's talk lamb—more specifically, lamb and *terroir*. *Terroir* in its simplest definition is what gives wine a sense of place. *Terroir* is the reason why Chablis tastes like Chablis and why Chardonnay from the Sonoma Valley will never taste like Chablis, and vice versa. Think about it this way: Region (France) + appellation (Provence) + tradition + grapes (or sheep) + winemaking (or sheep husbandry) = *terroir*.

That *terroir* exists in meat's taste is undeniable, especially in lamb. Its prevalence is based on the same principles as with wines. Lamb from Provence can show subtle flavors of wild thyme and fennel. The highly sought after salt-marsh lambs from France and Ireland get fat noshing on marsh grass and herbs. Colorado lamb can be scented with clover, and Sonoma lamb is said to have a mild garlic essence. I am not referring to factory-farmed, mass-produced lamb (or wine). In the wrong hands *terroir* can be stripped away from meat just as it can from wine.

We don't have room to sell lamb here at KLWM—we do, however, sell *terroir*-driven wines, of which a very nice selection will be in your sampler. There will also be some recipes in the carton for you to play with, at least one of which will feature lamb.

PER BOTTLE

2009 LANGHE ARNEIS • ELVIO TINTERO	\$12.50
2009 CHARDONNAY • ÉRIC CHEVALIER	13.95
2008 PINOT BLANC • KUENTZ-BAS	16.95
2009 RIBOLLA GIALLA • LA VIARTE	16.95
2009 COTEAUX DU LANGUEDOC BLANC • CHÂTEAU LA ROQUE	17.50
2009 MARSANNAY ROSÉ • RÉGIS BOUVIER	21.50
2009 MONFERRATO ROSSO • BLENDED BY KL	12.00
2009 BARDOLINO "LE FONTANE" • CORTE GARDONI	12.95
2007 MONTAGNE ST. ÉMILION • CHÂTEAU TOUR BAYARD	19.95
2008 CÔTE DE BROUILLY • CHÂTEAU THIVIN	22.00
2008 LIRAC • DOMAINE DU JONCIER	22.00
2007 BANDOL ROUGE • DOMAINE DE LA TOUR DU BON	32.00

Normally \$220.25

SPECIAL SAMPLER PRICE **\$165**

A 25% discount

CHABLIS

2009 PETIT CHABLIS • ROLAND LAVANTUREUX

When I go to France in May, I begin my tastings in the Loire or Chablis. It's practical after landing in Paris, and what could be more appropriate than opening the trip with a minerally, austere Muscadet or Chablis? Let's call it logical in more ways than one. Often my first stop is at the humble abode of Monsieur Lavantureux. When I arrived last year to taste his 2009s, my reaction was: DELICIOUS. And let's leave the tasting notes at that—one word—because if that's not enough, I give up.

On another subject, if this were labeled Chardonnay instead of Petit Chablis, it could probably be marketed at twice the price. How do you explain that? Think about it. A generic Chardonnay can be more expensive than a Petit Chablis—which is also Chardonnay. Is the word *petit* not macho enough? All Roland would have to do is add the enologist's version of silicon and steroids to his wine, label it Chardonnay, and he'd be a wealthy man. No more humble abode. No more Chablis character, either, however.

\$19.95 PER BOTTLE **\$215.46** PER CASE

2009 CHABLIS “LES TRUFFIÈRES” DOMAINE COSTAL

Again here, 2009 provides us with a true *vin de plaisir*. It is so easy to love, so tender and elegant on the palate. That's important. You don't want to wear out your palate—it might come in handy.

This is the cuvée that Bernard Raveneau and I work on together, a Chablis from a vineyard named Les Truffières, and I fell for it the first time I tasted it, about five vintages ago. Part of the fun is deciding whether or not it shows some black truffle.

\$28.00 PER BOTTLE **\$302.40** PER CASE

2009 CHABLIS “FOURCHAUME” OLIVIER SAVARY

Next we have a *premier cru* for your consideration. It is more expensive than the other two. What does the extra money buy you? Well, the difference is subtle. I would not say it is more delicious. The *premier cru terroir* is evidenced by Fourchaume's greater nervosity—it seems to contain more energy. While there is less fruitiness, there is more minerality and a little more length on the palate. Not more delicious, no, but it will be discernibly more interesting.

\$32.00 PER BOTTLE **\$345.60** PER CASE

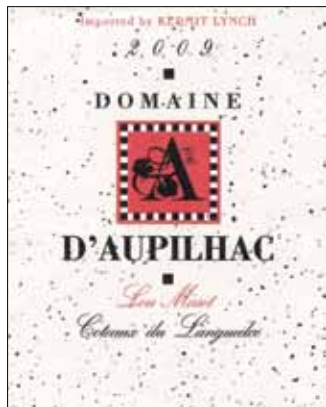
SOUTHERN COMFORT

by Steve Waters

2009 COTEAUX DU LANGUEDOC “LOU MASET” DOMAINE D’AUPILHAC

Named after the old stone huts in vineyards that stored tools and protected the vigneron from the elements, this fresh, bright red is a delicious libation meant for youthful consumption. It would have been right at home in Hemingway’s botabag. Glug, glug!

\$15.00 PER BOTTLE **\$162.00** PER CASE



2008 BANDOL ROUGE DOMAINE DU GROS 'NORÉ

For an ex-boxer, Alain Pascal surely possesses an elegant hand when it comes to his Bandol, with its perfumed fruit and *herbes de Provence*. Just make sure you keep your left up when that tannin kicks in.

\$38.00 PER BOTTLE **\$410.40** PER CASE

2008 COTEAUX DU LANGUEDOC “VIEILLES VIGNES DE MOURVÈDRE” CHÂTEAU LA ROQUE

This blend of 90 percent Mourvèdre with 10 percent Grenache is from terraced vineyards overlooking the château. The blend suggests Bandol’s wines, but here’s a different *terroir*, different result.

\$19.95 PER BOTTLE **\$215.46** PER CASE

2008 CHÂTEAUNEUF-DU-PAPE “TÉLÉGRAMME” VIGNOBLES BRUNIER

From the same vineyard that supplies the prestigious Vieux-Télégraphe, this young-vine cuvée is meant for early consumption, so you don’t have to wait to drink great Châteauneuf-du-Pape.

\$36.00 PER BOTTLE **\$388.80** PER CASE

2009 COLLIOURE
"PUIG AMBEILLE"
DOMAINE LA
TOUR VIEILLE

She loves jazz and she'll send you espadrilles from the south of France. That would be Christine Campadiou, the finest winemaker in all of Collioure, and here is her most complex blend, a triumphant blend of Grenache with dashes of Mourvèdre and Carignan.

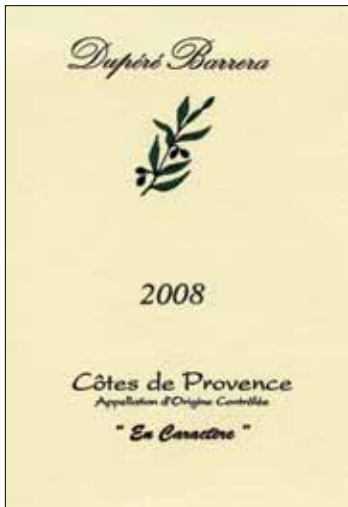


\$28.00 PER BOTTLE **\$302.40** PER CASE

2009 CÔTES-DU-RHÔNE "LA SAGESSE"
DOMAINE GRAMENON

Like the name of the cuvée suggests, there is certainly wisdom in the old-vine Grenache that comprises this blend. Vintage 2009 is the perfect expression of fruit and *terroir* for this fantastic Côtes-du-Rhône.

\$35.00 PER BOTTLE **\$378.00** PER CASE



2008 CÔTES DE PROVENCE
"EN CARACTÈRE"
DUPÉRE BARRERA

This is a brand-new cuvée from the husband-and-wife team of Emmanuelle Dupéré and Laurent Barrera. She's French Canadian, he's French, and their Provençal *rouge* is a wonderful balance between old world and new world.

\$22.00 PER BOTTLE **\$237.60** PER CASE

—SPOTLIGHT ON VALUE—

by Dixon Brooke

DOMAINE CHAMPALOU

DIDIER CHAMPALOU MAKES wine to please the discerning palates of his wife, Catherine, and his daughter, Céline. The results can't help but seduce all of us. I find the consistent beauty of these wines to be truly remarkable. The Champalou wines—while each is a unique interpretation of the deliciously diverse Chenin Blanc—all share the common thread of delicate touch. They caress rather than assault the palate.

We currently have a wide selection of the Champalous' wines in stock, and Kermit thought it would be fun to present them all in one mailer. I heartily agreed. For those of you somewhat unfamiliar with the grape Chenin Blanc, or just learning, this is a perfect opportunity to educate yourself a bit about the capabilities of this noble grape. Vouvray is the best known of the Loire Valley's Chenin Blanc appellations with reason: it is truly one of the greatest white wine appellations of the world.

VOUVRAY BRUT

The Champalous' Champagne-style sparkler is still hand-riddled, a rarity these days, and that delicate touch shines through in the ethereal balance of this stunningly elegant bubbly. It is always the first wine I recommend to anyone looking for Champagne but wanting to spend a little less money. This *brut* has the finesse and class of a *premier cru* Champagne, just a different (and delightful) set of aromas and flavors.

\$22.00 PER BOTTLE **\$237.60** PER CASE

2009 VOUVRAY SEC "TENDRE"

The Champalous invented this genre, a tender version of the usually more austere *secs* of Vouvray, achieved with just a touch of extra ripeness that makes the wine as smooth as silk. It is a textural thing. It is also just a stylistic preference: Didier doesn't appreciate the bitter orange-pith flavors of early-harvested, fully dry Chenin. This added tenderness makes their *sec* a pleasure to drink immediately upon release, no extended bottle aging necessary (although Didier will happily pull older bottles from his cellar to prove their age worthiness).

\$18.95 PER BOTTLE **\$204.66** PER CASE

2009 VOUVRAY “LA CUVÉE DES FONDRAUX”

The Champalous’ *demi-sec* is produced from their greatest vineyards, planted in silex on the slopes along the Loire River. It completes its voyage to bottle in *demi-muid*. The Fondraux is, for me, their most complex and complete vision of Vouvray. A 1996 from the Champalou cellars over dinner of roast chicken at their place last year was awe-inspiring, a young, pristine bottle with many years of development in its future.

\$19.95 PER BOTTLE **\$215.46** PER CASE

2008 VOUVRAY “LE PORTAIL”

Le Portail is named after the vineyard planted at the entrance to the Champalous’ domaine, on the limestone plateau above the town of Vouvray. Always released later than their other wines, it is a dry yet voluptuous Vouvray, made for great cuisine. It is irresistible young, although, in my opinion, it also has the structure to be very long-lived. My recommendation: some for now, some for later.

\$34.00 PER BOTTLE **\$367.20** PER CASE

2009 VOUVRAY “LA MOELLEUSE”

This is the Champalous’ late-harvest wine, gently sweet yet retaining the mouth-watering acidity that Chenin from the great sites of the Loire can provide. *Moelleux*, or the feminine *moelleuse*, is a French word describing texture that can also be used to describe food. “Smooth” and “tender” are both translations. Making a *moelleux* requires harvesting later, thus achieving higher natural sugar, which provides glycerin in the wine. The trick is to perfect the balance between the decadent textural component and a certain freshness, in order to leave the palate invigorated. The Champalous’ Moelleuse achieves just that and is one of the best ways I can think of to finish an evening at table.

\$30.00 PER 500-ML BOTTLE **\$324.00** PER CASE

KERMIT LYNCH WINE MERCHANT—TERMS AND CONDITIONS

All wines purchased from Kermit Lynch Wine Merchant are deemed sold in California and title passes to the buyer in California. We make no representation relative to the customer’s right to import wine into his/her state. In placing an order, the customer represents to Kermit Lynch Wine Merchant that he/she is at least 21 years of age and the person to whom delivery will be made is at least 21 years old.

DOMAINE FAURY

by Dixon Brooke

2009 SAINT JOSEPH ROUGE

The Faury domaine is located in the somewhat northern reaches of the vast appellation of Saint Joseph, and I'd venture to say that their Saint Joseph is somewhat Côte Rôtie-like. Always highly perfumed (even without any Viognier!), it leaps out of the glass to greet you with the unmistakable aromas of Syrah grown in cool granite. Saint Joseph gets a bad rap in general because of the relative size of the appellation and the number of mediocre producers, even though—unlike Crozes-Hermitage, for example—the majority of its vineyards are on the hill-sides. Look no further than Faury for typicity, authenticity, consistency, and a superb bottle of Syrah to drink now or later.

\$29.00 PER BOTTLE **\$313.20** PER CASE

2009 CÔTE RÔTIE

The Faurys have excelled with their 2009 Côte Rôtie, vinified from two parcels on the Côte Brune. It is dark and inky, yet the Syrah does all the talking—meaty, smoky, with violets, bacon fat, black pepper, aromatic fireworks, and a sturdy, palate-staining follow-through. Some of you may have met Philippe's son Lionel, now working full-time at the domaine. He is four-time national champion in France in *joute*, a medieval sport that involves, in the Rhône version, two men poised on the edges of boats in the middle of a river trying to knock the other one into the water with a jousting rod. This sport requires power and finesse, much like great Côte Rôtie.

\$62.00 PER BOTTLE **\$669.60** PER CASE

2007 CONDRIEU

This is a real treat, an opportunity to experience a true Condrieu with a few years of bottle age. The typical aromas of Viognier are well developed, aromas that—as you'll discover if you don't know them already—are truly unique to this corner of the world. The palate is also quite a journey with ripe, dry, tangy, and nutty flavors that evolve throughout the experience, leaving a lingering perfume that tempts you to experiment with multiple food pairings. The Faurys never attempt to disguise the beguiling aromas and flavors of their Viognier behind new oak, so you have a clear vision of a wine that could come from nowhere else. We travel extensively with just that goal in mind.

\$56.00 PER BOTTLE **\$604.80** PER CASE



Lionel Faury

© Gail Skoff

TAKE A DETOUR

by Lori Varsames

*Two roads diverged in a wood, and I—
I took the one less traveled by,
And that has made all the difference.*

—ROBERT FROST

NV “MÉMOIRE D’AUTOMNES” DOMAINE LA TOUR VIEILLE

Tour Vieille’s “memory of harvests past” melds into one surprising off-the-beaten-path bottling. Grenache Blanc and Grenache Gris enjoy extended hang time along the steep schist terraces of French Catalonia before a long fermentation. The wine reminds me of Manzanilla sherry—intentionally oxidized for two years in barrel, and its earthy, nutty, and briny notes arouse poetic reflection. In fact, serving it with a dish of green olives could unleash one’s inner muse, so keep a paper and pencil handy.

\$36.00 PER 500-ML BOTTLE **\$388.80** PER CASE

2009 PIGATO “CA DA RENA” • PUNTA CRENA

Behold another spectacular vintage from the Ruffino family where this largely unknown, enigmatic, and freckled clone of the Vermentino grape shines. Ready-to-burst fruit aromas soar out of the glass, paving the way for the fresh elegance and long finish we’ve come to expect from Punta Crena’s whites. As round and juicy as it is vibrant and clean, the Pigato tastes perfect with everything from grilled fish to pesto. I’ll bet Mr. Aroma, Félix Meyer of Alsace, would go for this one.

\$22.00 PER BOTTLE **\$237.60** PER CASE

2009 BOURGUEIL “LA DILETTANTE” CATHERINE BRETON

A “Dilettante” might like to dabble, but Catherine Breton certainly knows what she’s doing. This Grande Dame of the Touraine vinifies her Cabernet Franc grapes by whole-cluster fermentation and then bottles the final wine unfiltered, with hardly any sulfur. The result? *Terroir* and expressive fruit groovin’ in all of their glory. The bright red berries and soft, dusty tannins will leave you wanting for nothing . . . except another delicious sip.

\$28.00 PER BOTTLE **\$302.40** PER CASE
